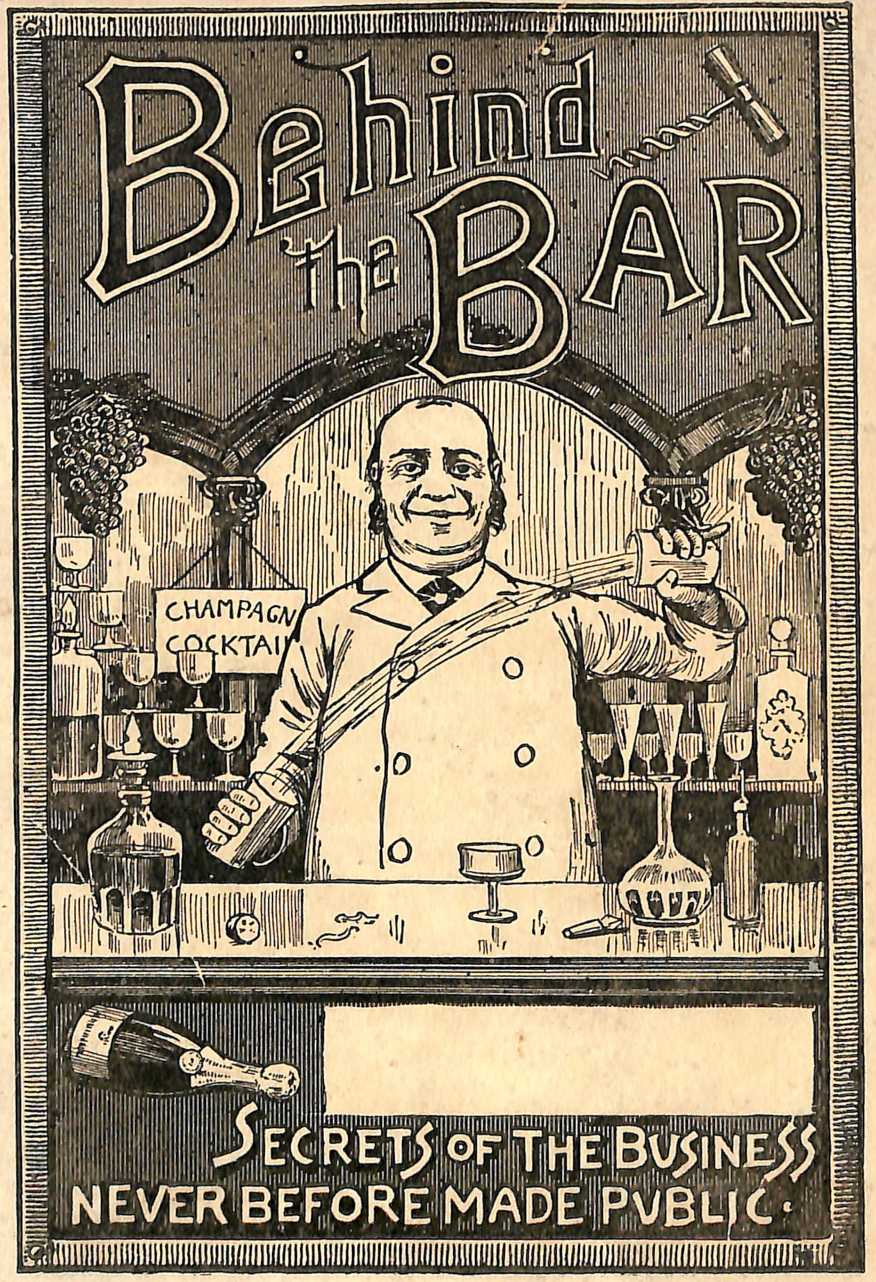
Behind the BAR



SECRETS OF THE BUSINESS NEVER BEFORE MADE PUBLIC.

ROYAL PUBLISHING CO.,
528 Locust Street, - - PHILADELPHIA, PA

THE

Complete Bartender.

THE ART OF MIXING

COCKTAILS, PUNCHES, EGG NOGGS, SMASHES, SANGAREES,
SLINGS, COBBLERS, THE FIZZ, JULEPS, FLIPS,
TODDYS, CRUSTAS, AND ALL

PLAIN AND FANCY DRINKS

IN THE MOST APPROVED STYLE.

BY

ALBERT BARNES,
Metropolitan Hotel, New York City.

Together with other Information Necessary to Bartenders.

PHILADELPHIA:
ROYAL PUBLISHING CO.,
530 LOCUST STREET.

TP 810
.B26

THE COMPLETE BARTENDER.

1 *WHISKEY COCKTAIL.*

Use small bar glass. 3 dashes of gum syrup; 3 dashes of Boker's Bitters, 3 dashes of Curacoa, 1 wine glass of whiskey. Fill with fine ice, stir with spoon and strain in cocktail glass. Serve with lemon peel.

2 *BRANDY COCKTAIL.*

Use small bar glass. 2 or 3 dashes of gum syrup, 3 dashes of bitters, 1 wine glass of brandy. Fill with ice, make and serve the same as with Whiskey Cocktail.

3 *FANCY BRANDY COCKTAIL.*

Use small bar glass. Make it in the same way as Brandy, Cocktail, strain in a red wine glass, and rub the edges of the glass with lemon.

4 *GIN COCKTAIL.*

This drink is made the same as Whiskey Cocktail using 1 wine glass of gin instead of whiskey.

5. *FANCY GIN COCKTAIL.*

Make the same as Whiskey Cocktail, using gin instead of whiskey. Strain in a fancy wine glass, moisten the edges of the glass with lemon, and serve with lemon peel, thrown on top.

6. *CHAMPAGNE COCKTAIL.*

Use large bar glass. 1 bottle of wine to 6 large glasses. Use in each glass ½ teaspoonful of sugar, 3 dashes of bitters, ½ pony glass of brandy, 1 piece of lemon peel. Fill with ice, shake well and serve.

7. *SODA COCKTAIL.*

Use a small bar glass 1 teaspoonful of sugar, 3 dashes of bitters, 1 teaspoonful of Brandy, some cracked ice, 1 bottle of sada water. Stir rapidly with spoon and serve. This drink should never stand, but should be served while foaming.

8. *JAPANESE COCKTAIL.*

Use small bar glass 1 tablespoonful Orgeat syrup, 4 dashes of Angosturo bitters, 1 wine glass of brandy, 1 piece of lemon peel. Fill the tumbler one third full of ice and stir with spoon.

9. *JERSEY COCKTAIL.*

Use large bar glass. This drink is made the same as Soda Cocktail, with the exception that you use cider instead of soda water.

10 *ABSINTHE COCKTAIL.*

Use large bar glass .4 dashes gum syrup, 3 dashes of bitters, (Angostura or Boker's), one half wine glass of Absinthe,

one half wine glass of water. Fill with ice, shake well and strain into fancy cocktail glass, throw lemon peel on top and serve.

11 *BOTTLE COCKTAIL, Quart.*

Fill quart bottle three quarters full of whiskey, 1 pony glass of Curacoa, 1 wine glass of gum syrup, one half glass of Angostura bitters, 1 teaspoonful of lemon juice, shake well. Brandy and Gin Cocktail may be made in the same way substituting those liquors instead of Whiskey.

PUNCH.

12 *BRANDY PUNCH.*

Use large bar glass. 1 table-spoonful of lemon juice, 1 wine glass of brandy, ¼ wine glass of Jamaica Rum, 1 table spoonful of white sugar, ½ wine glass of water, 5 drops of raspberry syrup: Fill the tumbler with cracked ice, shake well and dress the top with one slice of orange, small piece of pine-apple, and a few berries if in season serve with a straw.

13 *WHISKEY PUNCH.*

Whiskey Punch is made the same as Brandy Punch using Whiskey instead of Brandy.

14 *HOT BRANDY PUNCH.*

Use large bar glass 1 wine glass of Cognac Brandy ½ wine glass of Jamaica Rum, 2 table spoonfulls of white sugar ½ of a lemon cut in small slices. Fill glass with boiling water, stir well and grate nutmeg over the top.

15 *IRISH WHISKEY PUNCH.*

Use large bar glass. 1 wine glass of Irish Whiskey, 1 teaspoonfull lemon juice, 2 lumps of loaf sugar, fill glass with boiling water, put slice of lemon on top and stir well.

16 *HOT SCOTCH.*

Use small bar glass. ½ wine glass of good Scotch Whiskey fill balance of glass with boiling water, drop in 1 lump of sugar and some thin yellow shavings of lemon peel, stir well and serve,

17 *GIN PUNCH.*

Use large bar glass. 1 table spoonful of raspberry syrup, 2 table spoonfulls of sugar, 1 wine glass of Gin, ½ wine glass of water, ½ of a small lemon cut in small slices Fill the tumbler with broken ice and shake well ornament the top with slice of orange, pine-apple and berries in season and serve with straws.

18 *PORT WINE PUNCH.*

Use large bar glass. 3 dashes of lemon juice, ½ table spoonful of sugar, 2 or 3 slices of orange, ½ table spoonful of raspberry syrup. Fill the tumbler with cracked ice then pour in 1½ wine glasses of Port Wine, shake well and ornament with berries in their season, serve with straws.

19. *SHERRY PUNCH.*

The same as Port Wine punch, using Sherry instead of Port Wine.

20 CLARET PUNCH.

The same as Port Wine punch, using Claret instead of Port Wine.

21 CHAMPAGNE PUNCH.

for three persons.

1 Quart bottle of Wine, 1 orange cut in small slices, ¼ pound of sugar, 1 wine glass of orgeat syrup, 2 table spoonsful of lemon juice; stir, and serve in champagn glasses, ornament each glass with 1 slice of pine-apple and berries in season.

22 MISSISSIPPI PUNCH.

Use large bar glass. ½ wine glass of Bourbon Whiskey, ½ wine glass of Brandy, ½ wine glass of Jamaica Rum, ½ wine glass of water, ½ wine glass of raspberry syrup, 1 table spoonful of white sugar, the juice of a small lemon, fill tumbler with cracked ice, shake well and serve with straws, ornament with fruit.

23 MILK PUNCH.

Use large bar glass. 1 table spoonful of sugar, 1 wine glass of Brandy, ½ wine glass of Rum, (Santa Cruz or St.Croix) ⅓ tumblerful of cracked ice, fill with milk shake well together and grate nutmeg on top

24. ROMAN PUNCH.

Use large bar glass. 1 table spoonful of sugar, ½ pony glass of raspberry syrup, ½ wine glass of Jamaica Rum, juice of quarter of a lemon, 1 table spoonfull of Curacoa, ½ wine glass of Brandy, 1 table spoonful of Port Wine, fill with cracked ice, shake well, top with fruits in season, and serve with straws.

25. *HOT MILK PUNCH.*

This drink is made in the same way as cold milk punch with the exception of using hot milk instead of cold, stir with spoon.

26. *VANILLA PUNCH.*

Use large bar glass. 1 table spoonful of sugar 2 table spoonsful of extract of vanilla, 1 wine glass of Brandy, 3 dashes of lemon juice, fill with cracked ice, shake well and ornament with slices of orange serve with straws.

27. *CURACOA PUNCH.*

Use large bar glass. 1 table spoonful of white sugar, juice of half a lemon, ½ wine glass of Curacoa, ½ wine glass of Jamica Ram, 1 table spoonful of raspberry syrup, ½ wine glass of Brandy, fill the tumbler with cracked ice shake well and ornament with fruits in season, serve with straws.

28. *ABSINTHE PUNCH.*

Use large bar glass. 1 table spoonful of sugar, 1 wine glass of Absinthe, juice of half a lemon ½ wine glass of Brandy, 1 table spoonful of orgeat syrup, fill with ice, stir with spoon, ornament with orange, grapes and fruit in season.

29. *EGG MILK PUNCH.*

Use large bar glass, 1 egg, 1 table spoodful of sugar, 1 wine glass of Brandy, ½ wine glass of Rum, (Santa Cruz, or St Croix,) fill ⅓ of the tumbler with shaved ice, the balance with milk, shake well and grate nutmeg on top.

30. PHILADELPHIA FISH HOUSE PUNCH.

Use large bar glass, 1 table spoonful of sugar, ½ pony glass of Peach Brandy, ½ pony glass Cognac Brandy, ½ pony glass Jamaica Rum, ½ wine glass of water, half of a small lemon, fill with cracked ice and shaek well

31. ST. CROIX RUM PUNCH.

Use large bar glass. 1 table spoonful of sugar, juice of half of a lemon, 1 wine glass of St Croix Rum. 1 tea spoon full of rasberry syrup, ½ wine glass of Jamaica Rum, fill with cracked ice, shake well and ornament with fruits in season, serve with straws.

32. ST. CHARLES PUNCH.

Use large bar glass 1 table spoonful of sugar, juice of one half of a small lemon, 1 wine glass of Port Wine ½ wine glass of Brandy, fill the tumbler with cracked ice, shake well and ornament with fruits in seoson. serve with straws.

33. KIRSCHWASSER PUNCH.

Use large bar glass, 1 table spoonful of sugar, juice of half of a small lemon, 1½ wine glasses of Kirscwhasser fill with cracked ice, shake well ornament with fruit in season and serve with straws.

34. MEDFORD RUM PUNCH.

Use large bar glass. 1 table spoonful of sugar, 1 teapoonful of Jamica Rum, 4 dashes of lemon juice, 1½ glasses of Medford Rum, fill with cracked ice, shake well ornament with orange, berries, etc., and serve with straws.

35. SAUTERNE PUNCH.

Use large bar glass ½ teaspoonful of sugar, ½ of a small lemon, 2 or 3 slices of orange, ½ teaspoonful of raspberry syrup, 1½ wine glasses of Sauterne, shake well and ornament with berries in season,serve with straws.

36. HOT ARRAC PUNCH.

Use large bar glass. 2 lumps of loaf sugar, disolve in ½ pony glass of Santa Cruz Rum, ½ the juice of a small lemon wine glass of Arrac, fill the glass with hot water, stir well and grate nutmeg on top.

37. TIP TOP PUNCH.

Use large bar glass. 1 lump of loaf sugar, ½pony glass of Brandy, ½ pony glass of Curacoa, ½ of a small lemon, small lump of ice, fill up the balance of the glass with Champagne, stir with a spoon and dress the top with slices of pine-apple, and oronge, serve with straws.

38. ORGEAT PUNCH.

Use large bar glass 2 table spoonsful of orgeat syrup, 1½ wine glass of Brandy, ½ pony glass of Curacoa, 4 dashes of lemon juice, fill the tumbler with cracked ice, shake well and ornament with fruits, and berries, in season. serve with straws.

39. FANCY PUNCH.

Use a large bowl. 2 pounds of sugar, the juice of three lemons and two oranges, 1 pony glass of pine-apple syrup, 2 bottles of Appollinares water, ½ gil of Curacoa, 1 gill of Jamaica Rum, 1 quart of good Brandy, 3 quart bottles of

Champagne, 2 quart bottles of Maderia Wine, 2 quart bottles of Port wine, 2 quart bottles of Tokay wine, cut into slices and add six large oranges and 1 pine-apple, mix well and place in the bowl a large lump of clear ice, which should stand up higher than the edges of the bowl, dress around the edges of the bowl with grapes and all fruits in season, dip with ladle and serve in large fancy glasses with straws.

COBBLERS.

40. CHAMPAGNE COBBLER.

Use large bar glass. Fill glass nearly half full of ice, put in 2 slices of orange, 3 or 4 berries, 1 table spoonful of white sugar, mash them together with spoon, fill balance of the glass with champagne, stir well and ornament with fruit, berries etc, in season, serve with straws.

41. RHINE WINE COBBLER.

Use large bar glass 1 pony glass of water, and 1½ table spoonsful of sugar well mixed with a spoon until the sugar is disolved, 2 wine glasses of Rhine Wine, fill with cracked ice, stir well with a spoon, and ornament with grapes, orange, pine-apple and berries in season, serve with straws

42. SHERRY COBBLER.

Use large bar glass 1 table spoonful of sugar, dissolved in ½ wine glass of water, 2 wine glasses of Sherry, fill the tumbler with cracked ice, shake well, and ornament with slices of orange, pine-apple and berries in season, serve with straws.

43. CALIFORNIA WINE COBBLER.

Use large bar glass. This drink is made in the same way as Sherry Cobbler, using California Wine instead of sherry.

44. CATAWBA COBBLER.

This drink is made in the same way as Sherry Cobbler, using Catawba Wine instead of Sherry

45. CLARET COBBLER.

This drink is made in the same way as Sherry Cobbler, using Claret wine instead of Sherry.

46. WHISKEY COBBLER.

Use large bar glass. 3 dashes of raspberry syrup, 1½ table spoonsful of sugar, 2 wine glasses of good Whiskey, fill the tumbler with ice, shake well and dress with oranges etc Serve with straws.

EGG NOGGS.

47. EGG NOGG.

Use large bar glass. 1 egg, 1 table spoonful of white sugar, 1 wine glass Brandy, ½ wine glass of Rum, (St. Croix or Santa Cruz,) fill the tumbler ½ full of cracked ice and the balance with milk, shake well together, and grate nutmeg on top and serve.

48. BALTIMORE EGG NOGG.

Use large bar glass. Take the yellow of 1 egg, 1 table spoonful of sugar, beat to a cream then add some grated nutmeg, and beat all together, pour in ½ wine glass of

Brandy, ½ pony glass St. Croix. Rum, 1 wine glass of Madeira Wine, put two or three lumps of ice into the glass and fill with milk, shake well and grate nutmeg on top.

49. SHERRY EGG NOGG.

Use large bar glass. 1 egg 1 table spoonful of sugar, 1 pony glass of Brandy, 1 wine glass of Sherry Wine, 3 or 4 lumps of ice, fill with milk, shake well, grate nutmeg on top.

50. CIDER EGG NOGG.

Use large bar glass. 1 egg 1 table spoonful of sugar, small quantity of cracked ice, 1 pony glass of Brandy, fill the tumbler with Cider, shake well and serve.

51, A BOWL OF EGG NOGG.

for the bar.

Use a very large bowl. 2 dozen eggs and 3 pounda of sugar beaten together until they form the consistency of a thick cream, then pour in 4 quarts of Brandy, 1 quart of St. Croix Rum, 3 gallons of milk, mix well together and grate nutmeg on top.

MULLED WINES.

52, MULLED CLARET.

Use large bar glass 1½ table spoonsful of sugar, the juice of ½ lemon, a few cloves, a little ground cinnamon, fill up the glass with Claret, then pour it into a pan and keep it on the fire until it boils then pour it through a strainer into a hot water glass, grate nutmeg on top and serve.

53. *MULLED CLARET WITH EGGS.*

Use large bar glass. 1 ½ table spoonsful of sugar, the juice of half of a small lemon, a few cloves ½ tea spoonful of ground cinnamon, 2 wine glasses of Claret, pour into a pan and keep it over the fire until boiled, beat to a batter the yellow of 2 eggs, put them in a hot water glass and pour the hot wine over them, stir well, grate nutmeg over the drink and serve.

54 *MULLED PORT.*

Use large bar glass. This drink is made in the same way as Mulled Claret, using Port Wine instead of Claret.

55 *MULLED SHERRY.*

Use large bar glass. This drink is made in the same way as Mulled Claret, using Sherry Wine instead of Claret.

JULEPS.

56 *MINT JULEP.*

Use large bar glass. 1 tablespoonful of white sugar, 1 pony glass of water. Place a few sprigs of fresh mint in the glass, and mix all together until the flavor of the mint is extracted. Take out the mint and add 1 ½ wine glass of brandy. Fill the glass with cracked ice, and shake well. Insert the sprigs of mint in the ice with the stem downward, ornament the top with 1 slice of orange, 1 slice of pine-apple and berries in season, dash with Jamaica Rum, and sift white sugar on top. Serve with straws.

57 *WHISKEY JULEP.*

This drink is made in the same way as Mint Julep, using Whiskey instead of Brandy.

58 *GIN JULEP.*

Mix in the same way as Mint Julep, using Gin instead of Brandy.

59 *PINEAPPLE JULEP.*

Make in the same way as Mint Julep, adding 1 table-spoonful of Pine-apple Syrup, and use 1½ wine glass of Champagne instead of Brandy.

60 *RUM JULEP.*

This drink is made in the same manner as Mint Julep, using St. Croix or Santa Cruz Rum instead of Brandy.

SANGAREES.

61 *BRANDY SANGAREE*

Use small bar glsss. 1 teaspoonful of sugar, ½ wine glass of water, ½ wine glass of Brandy, 1 or 2 lumps of ice. Stir with a spoon, and serve.

62 *PORT WINE SANGAREE.*

Use small bar glass. 1 teaspoonful of sugar di solved in 1 teaspoonful of water, 1 teaspoonful of Vanilla Syrup, 1 lump of ice, 1 wine glass of Port Wine. Stir with spoon, grate nutmeg on top, and serve.

63 *SHERRY SANGAREE.*

This drink is made in the same way as Port Wine Sangaree, using Sherry instead of Port.

64 *GIN SANGAREE.*

Make in the same way as Port Wine Sangaree, using Gin instead of Port Wine, and dash with Curacoa on top

65 *PORTER SANGAREE.*

Use large bar glass. ½ bottle of Porter, 1 wine glass of water, 1 table-spoonful of sugar, 2 or three lumps of ice, stir well, grate nutmeg on top, and serve.

66 *ALE SANGAREE.*

Make in the same way as Porter Sangaree, using Ale instead of Porter.

THE FIZZ.

67 *GIN FIZZ.*

Use a large bar glass. 1 table-spoonful of sugar, the juice of half of a small lemon, 1 wine glass of Gin. Fill the glass half full of cracked ice, and the balance with Seltzer or Vichy Water, mix and strain into large bar glass, and serve while foaming.

68 *WHISKEY FIZZ.*

The same as Gin Fizz, using Whiskey instead of Gin.

69 *BRANDY FIZZ.*

Make in the same manner as Gin Fizz, using Brandy in place of Gin.

70 *GIN EGG FIZZ.*

Use a large bar glass. The white of one egg, 3 dashes of lemon juice, 1 table-spoonful of sugar, 1 wine glass of Gin. Fill glass with ice, shake well, strain into large size bar glass, and fill with Seltzer or Vichy Water. Mix quickly with spoon, and serve while foaming.

TODDIES.

71 *APPLE TODDY.*

Use small bar glass. 1 table-spoonful of sugar dissolved in a little water, 1 wine glass of brandy, one half of a baked apple. Fill the glass nearly full of boiling water, and grate nutmeg on top.

72 *GIN TODDY.*

Use small bar glass. 1 tea-spoonful of sugar dissolved in a little water, lump of ice, 1 wine glass of gin. Stir with spoon.

73 *BRANDY TODDY.*

Make in the same way as Gin Toddy, using Brandy instead of Gin.

74 *WHISKEY TODDY.*

Prepare in the same manner as Gin Toddy, using Whiskey instead of Gin.

75 *HOT SCOTCH TODDY.*

Use small bar glass. 1 tea-spoonful of sugar dissolved in water, 1 wine glass of Scotch Whiskey. Fill with boiling water and stir with spoon.

THE SMASH.

76 *WHISKEY SMASH.*

Use small bar glass. One half table-spoonful of sugar, three sprigs of fresh mint and a little water well pressed and mixed together, until the flavor is extracted from the mint, a little cracked ice, 1 wine glass of Whiskey. Shake well, dress the top with mint and fruit as in Mint Julep, and serve.

77 *BRANDY SMASH.*

Use small bar glass. Make in the same way as Whiskey Smash, using Brandy instead of Whiskey.

78 *GIN SMASH.*

This drink is made the same as Whiskey Smash, using Gin instead of Whiskey.

79 *MEDFORD RUM SMASH.*

Is made like Whiskey Smash, using Medford Rum instead of Whiskey.

THE SLING.

80 *HOT GIN SLING.*

Use a hot water glass. 1 lump of sugar, 1 wine glass of Gin, 1 piece of lemon peel. Fill with boiling water, stir with spoon, grate nutmeg on top, and serve.

81 *HOT BRANDY SLING.*

Make in the same way as Gin Sling, using Brandy instead of Gin.

82 *HOT SCOTCH WHISKEY SLING.*

Make in the same manner as Gin Sling, using Scotch Whiskey instead of Gin.

THE FIX.

83 *BRANDY FIX.*

Use large bar glass. 1 table-spoonful of sugar, the juice of half of a small lemon, 1 table-spoonful of Pine-apple Syrup, 1 wine glass of Brandy. Fill the glass with cracked ice, stir with spoon, ornament the top with fruit and berries in season Serve with straws.

84. *GIN FIX.*

This drink is made in the same manner as Brandy Fix, using Gin instead of Brandy.

85 *ST. CROIX RUM FIX.*

Make in the same way as Brandy Fix, using St. Croix Rum instead of Brandy.

SOURS.

86 *ST. CROIX RUM SOUR.*

Use large bar glass ½ table-spoonful of sugar, ½ of a small lemon, 1 wine glass of St Croix Rum, 1 or 2 squirts of Seltzer Water Fill the glass with ice, stir with spoon and strain into Cocktail glass.

87 *BRANDY SOUR.*

The Brandy Sour is made with the same ingredients as the St. Croix Rum Sour, using Brandy instead of St. Croix Rum.

88 *GIN SOUR.*

Make in the same manner as St. Croix Rum Sour, using Gin instead of St. Croix Rum.

FLIPS.

89 *SHERRY FLIP.*

Use large bar glass. 1 table-spoonful of sugar, 1 egg, 2 wine glasses of Sherry Wine, 1 table-spoonful of Vanilla Syrup. Fill glass with ice, shake well, strain into fancy bar glass, grate nutmeg over it, and serve

90 *BRANDY FLIP.*

Use large bar glass. Make in the same way as Sherry Flip, using Brandy instead of Sherry Wine.

91 *OLD ENGLISH GENTLEMAN FLIP*

Use large bar glass. 1 table-spoonful of sugar, 2 wine glasses of ale. Put over fire and boil, beat up 1 egg and pour the hot ale over it slowly, beating the egg at the same time. Add ½ wine glass of Brandy, and grate nutmeg on top.

PLAIN DRINKS.

92 *BRANDY STRAIGHT.*

Use small bar glass. Put a piece of ice in the glass, set the bottle on the bar, and allow your customer to help himself.

93 *WHISKEY STRAIGHT.*

Same as Brandy Straight, substituting Whiskey for Brandy.

94 *GIN STRAIGHT.*

Same as Brandy Straight, substituting Gin for Brandy.

95 *BRANDY AND GUM.*

Use small bar glass. 2 dashes of Gum Syrup. Set bottle of Brandy on the counter and allow your customer to help himself.

96 *SHERRY PLAIN.*

Use wine glass. 2 lumps of ice, and fill with Sherry.

97 *PORT WINE PLAIN.*

The same as Sherry Wine Plain, using Port instead of Sherry.

98 *CATAWBA PLAIN.*

The same as Sherry Plain, using Catawba Wine instead of Sherry.

99 *SHERRY AND EGG.*

Use wine glass. 1 egg, fill with Sherry Wine.

100 *BRANDY AND SODA.*

Use large bar glass 1 wine glass of Brandy, 2 or 3 lumps of ice. Fill with plain Soda Water, stir with spoon. Serve.

101 *SHERRY AND BITTERS.*

Use a wine glass. 3 dashes of Angostura Bitters, fill up with Sherry Wine.

102. BRANDY AND GINGER ALE.

Use large bar glass. A few lumps of ice, 1 wine glass of Brandy, fill with Ginger Ale, stir with spoon and serve.

103. PEACH AND HONEY.

Use small bar glass. 1 table spoonful of Honey, 1 wine glass Peach Brandy, stir with spoon and serve.

104. BURNT BRANDY AND PEACH.

Use small bar glass. 1 table spoonful of Burnt Sugar, 1 wine glass of Brandy, place 3 slices of dried peaches in the glass, and pour the liquid over them, serve.

105. BLACK STRIPE.

Use small bar glass. A little cracked ice, 1 table spoonful of Molasses, 1 wine glass of Santa Cruz or St. Croix Rum, stir and serve.

106. HOT BLACK STRIPE.

Use small bar glass. Use the same ingredients as in Black Stripe, omitting the ice, and fill the glass with boiling water, grate nutmeg on top and serve.

107. CIDER AND WHISKEY.

Use large bar glass. ½ wine glass of whiskey, fill balance of the glass with good Apple Cider.

108. HOT RUM.

Use small bar glass. 1 teaspoonful of sugar, 1 wine glass of Jamaica Rum, small piece of butter, fill the tumbler with hot water, stir with spoon and serve.

109. HOT SPICED RUM.

Hot Spiced Rum is composed of the same ingredients as Hot Rum, with the addition of 1 teaspoonful of Allspice and Cloves mixed.

110. STONE FENCE.

Use bar glass. 3 or 4 lumps of ice, 1 wine glass of Whiskey, fill up balance of the glass with Cider, stir with spoon and serve.

111. HALF AND HALF.

Use large bar glass. Draw ½ Ale, ½ Porter.

112. ROCK AND RYE,

Use small bar glass. 1 table spoonful of Rock Candy Syrup, place a spoon in the glass, and hand your bottle of Rye Whiskey to the customer, allowing him to fill up.

113. ABSINTHE,

Use wine glass. Fill nearly full with Absinthe.

114. BLUE BLAZES,

Use 2 large mugs. 1 wine glass of Scotch Whiskey, 1 wine glass of Hot Water, mix with spoon, then set it on fire, and pour three or four times from one mug to the other while blazing, add 1 table spoonful of sugar, grate a little nutmeg over the drink, and serve in a small bar glass.

115. MEDFORD RUM AND MOLASSES,

Use small bar glass. 1 table spoonful of Molasses, put a spoon in the glass, and hand the bottle of Rum to customer to help himself.

116. *GIN AND MOLASSES.*

Use small bar glass. The same as Medford Rum and Molasses, using Gin instead of Medford Rum.

FANCY DRINKS.

117 *BRANDY CRUSTA.*

Use a champagne glass. Peel half of a lemon all in one piece, dip it in pulverized sugar, and place it so as it will cover the inside of the glass, put a small quantity of cracked ice in the bottom of the glass, and then pour in ½ wine glass of Brandy, 3 dashes of Lemon Juice, 1 teaspoonful of sugar, 3 dashes of Bitters, mix with a spoon and serve.

118 *WHISKEY CRUSTA.*

This drink is prepared in the same way as Brandy Crusta, using Whiskey instead of Brandy.

119 *GIN CRUSTA.*

The same as Brandy Crusta, using Gin instead of Brandy

120 *TOM AND JERRY MIXTURE.*

Use punch bowl. 10 Eggs, beat the whites in a bowl by themselves until they become a stiff froth, beat the yolks in another bowl until very thin, add 15 table spoonsful of sugar to the white of the eggs, and mix well, mix the yolk and white of the eggs together in the punch bowl, and beat until the mixture is of the consistency of batter.

121 TOM AND JERRY HOT.

Use large bar glass or mug. 2½ table-spoonsful of Tom and Jerry Mixture, mentioned above; 1 wine glass of Brandy, ½ wine glass of Jamaica Rum. Fill with boiling water, stir well with a spoon, grate nutmeg on top and serve.

122 TOM AND JERRY COLD.

Use large bar glass or mug. Prepare the ingredients in the same way as Tom and Jerry, (hot), but using cold instead of hot water.

123 PHILADELPHIAN.

Use small bar glass. 1 teaspoonful sugar, 1 pony glass of Brandy, 1 table-spoonful Raspberry Syrup, 1 pony glass of St. Croix Rum. Throw a few pieces of lemon peel on top, fill with ice, stir and serve

124 WHITE LION.

Use large bar glass. 1½ tablespoonsful of sugar, the juice of ½ of a small lemon, ½ wine glass of Santa Cruz Rum, ½ wine glass of Brandy, ¼ wine glass of Curacoa, 1 table-spoonful of Raspberry Syrup Fill with cracked ice, mix well, and serve with straws.

125. BISHOP.

Use large bar glass 1 table-spoonful of sugar, juice of ½ lemon, juice of a small orange, 1 wine glass of Port Wine, ½ pony glass of Jamaica Rum. Fill with cracked ice, shake well, ornament with fruit, and serve with straws.

126 *LOCOMOTIVE.*

Use large bar glass. The yolk of 1 egg, 1½ tablespoonful of Honey, 2 tablespoonsful of Curacoa, 2 wine glasses of Claret, mix well with a spoon, then put it on the fire until it boils, add a few cloves, sprinkle with nutmeg and serve.

127 *CLARET CUP.*

For a party of Five.

Use a punch bowl. 1 quart bottle of Claret, ½ pint of Brandy, ½ pint of Curacoa, juice of 2 Lemons, ½ pint of water, 1 wine glass of Vanilla Syrup, 1 Orange cut into slices, sweeten to taste with sugar, mix well.

128 *CHAMPAGNE CUP.*

Use a punch bowl. Make in the same way as Claret Cup, using Champagne instead of Claret.

129 *POUSSE CAFE.*

Use a wine glass. This drink must be made very carefully, as each liquor must lie in the glass by itself, and must not mix with the others that are added to it. 1 tablespoonful of Curacoa, 1 tablespoonful Vanilla Syrup, 1 tablespoonful of Maraschino, 1 tablespoonful of Chartreuse, 1 tablespoonful of Brandy, 1 tablespoonful of Raspberry Syrup, 1 tablespoonful of Port Wine, serve

130 *POUSSE L' AMOUR.*

Use wine glass Make in the same way as Pousse Cafe, 2 tablespoonsful of Sherry Wine, 1 yolk of an egg, 2 tablespoonsful of Vanilla Syrup, 2 tablespoonsful of Brandy, serve.

131 SANTINAS POUSSE CAFE.

Use wine glass. ⅓ wine glass of Maraschino, ⅓ wine glass of Curacoa, ⅓ wine glass of Brandy, do not let them run together, serve.

132 BRANDY CHAMPERELLE.

Use wine glass. 2 tablespoonsful of Curacoa, 2 tablespoonsful of Chartreuse, 2 tablespoonsful of Angostura Bitters, 2 tablespoonsful of Brandy, do not allow the different liquors to mix together.

133 BRANDY SCAFFA.

Use wine glass. 2 tablespoonsful of Raspberry Syrup, 2 tablespoonsful of Maraschino, 2 tablespoonsful of Angostura Bitters, 2 tablespoonsful of Brandy, As in the Champerelle, do not allow the liquors to run together.

134 RHINE WINE AND SELTZER

Use large bar glass. Fill glass ⅔ full of Iced Rhine Wine, the balance of the glass with Seltzer.

135 FROZEN ABSINTHE.

Use large bar glass. 1 tablespoonful of Gum Syrup, ½ wine glass of Absinthe, 1½ wine glass of water, shake well, strain into wine glass and serve.

136 BALAKLAVA NECTAR.

For a party of Fifteen.

Use a large punch bowl. Peel 2 Lemons and put the peeling in the bowl, squeeze the juice of the lemon upon them, and add 4 tablespoonsful of sugar, mash these ingredients well

together so as to obtain the extract from the lemon peel, then add 2 bottles of Soda Water, 2 bottles of Champagne, 2 bottles of Claret, stir, and dress the top with fruit and berries in season, serve

137 *SODA NECTAR.*

Use large bar glass. 1 tablespoonful of sugar, j uice of half of a lemon, 1 pony glass of Port Wine, 1 bottle of Soda Water, stir and serve while foaming.

LEMONADES.

138 *LEMONADE.*

Use large bar glass. 1 tablespoonful of sugar, the juice of one lemon, 1 wine glass of water, fill balance of the glass with cracked ice, shake well, and serve with straws.

139 *FANCY LEMONADE.*

Use large bar glass. This drink is made with the same ingredients as Plain Lemonade, adding 1 tablespoonful of Raspberry Syrup, and 2 or 3 dashes of Port Wine.

140 *LEMONADE.*

For a party of Ten.

Use large bowl. The juice of 8 lemons, 10 tablespoonsful of white sugar, 2 quarts of boiling water, 2 wine glasses of Port Wine, 2 wine glasses of Raspberry Syrup, allow it to become cold, then add ice, stir well, throw on top some slices of lemon, fruit and berries in season.

141 PORT WINE LEMONADE

Use large bar glass. 1 tablespoonful of sugar, the juice of 1 lemon, 1 wine glass of Port Wine, fill glass with cracked ice, shake well and serve with straws

142 SHERRY LEMONADE.

Use large bar glass, Make in the same manner as Port Wine Lemonade, using Sherry Wine instead of Port.

143 CLARET LEMONADE.

Use large bar glass. Make in the same way as Port Wine Lemonade, using Claret Wine instead of Port.

144 SODA LEMONADE.

Use large bar glass 1 tablespoonful of sugar, the juice of one lemon, 1 bottle of Soda Water, fill with cracked ice, shake well and serve.

145 HOT LEMONADE.

Use large bar glass. 1 tablespoonful of white sugar, the juice of 1 lemon, fill the glass with hot water, stir with spoon and serve.

146 EGG LEMONADE.

Use large bar glass 1 tablespoonful of sugar, 1 egg, the juice of 1 lemon, 1 wine glass of water, fill the glass with cracked ice, shake well and serve.

147 ORGEAT LEMONADE.

Use large bar glass. 1 wine glass of Orgeat Syrup, the juice of 1 lemon, 1 wine glass of water, fill with shaved ice, shake well and serve.

148 *ORANGEADE.*

Use large bar glass. 2 dashes of lemon juice, ½ tablespoonful of sugar, the juice of 1 orange, 1 wine glass of water, fill with ice, shake well, serve.

DRINKS FOR LARGE PARTIES.

149 *KING PUNCH.*

Use an extra large bowl. 1 pound of white sugar, 8 large oranges cut into slices, 1 pineapple grated, 1 wine glass of Curacoa, 1 wine glass of St. Croix rum, 1 wine glass of Maraschino, 1 pony glass of Absinthe, 4 bottles of Champagne, 2 bottles of Tokay wine. Mix well with a ladle, fill the bowl with ice and dress with berries, in season, strew leaves around the edges of the bowl. This will suffice for ten people.

150 *QUEEN PUNCH.*

Use large bowl. 1½ pounds of white sugar, 1 box of strawberries in season, the juice of 4 large lemons, the juice of 10 Oranges, 2 wine glasses of brandy, 6 quart bottles of Catawba wine, 1 quart bottle of Port wine, 1 wine glass of Jamaica rum, fill with ice, stir well and dress the top with slices of orange, pineapple and berries in season.
This will do for fifteen people.

151 *ENGLISH MILK PUNCH.*

For a Party of fifteen.

Use large bowl. 8 quarts of fresh milk, 6 lemons, 2 pounds of lump sugar, rub well the lumps of sugar over the rinds of the lemon, then put these ingredients into a saucepan over the fire and let it simmer for ten minutes, have ready the yolks of 12 eggs, beat up in 1 pint of milk, remove the saucepan from the fire, stir in the eggs, and add 2 quarts of Santa Cruz rum, 1 quart of Brandy. Stir well, allow it to cool, fill with ice and serve.

152 *MULLED PORT.*

For a Party of Ten.

Use large pan. 5 quart bottles of Port Wine, 1½ pounds of of lump sugar, 15 cloves, 1 nutmeg, grated. Place these ingredients over a gentle fire, and remove when almost boiling Strain into a punch bowl and serve.

153 *RUMFUSTIAN.*

Use large bowl. 12 eggs, 1 quart of ale, 1 pint of gin, 1 quart of sherry. 1 stick of cinnamon, 1 nutmeg, 12 lumps of sugar, the peel of one lemon. Beat the eggs to a froth and whisk them into the ale; to this add the gin, meanwhile boil the sherry with the other ingredients and as soon as they boil, mix both together. Serve quite hot.

154 SLEEPER.

For a Party of Ten.

Use large bowl. 1 pound of powdered sugar, 2 quarts of Santa Cruz rum, 8 eggs, 3 lemons, table spoonful of cloves and cinnamon mixed. Put into a bowl, the rum, sugar, eggs, and the juice of the lemons, then boil the spices in a half a pint of water, strain the liquor into the bowl and beat all together into a froth. Pour the drink into glasses while hot.

155 CREAM NECTAR.

Use large bar glass. Fill bottom of the glass with shaved ice, 1 teaspoonful of Strawberry Syrup, 1 tablespoonful of Rose Cordial, 1 wine glass of Sherry Wine Mix with spoon and serve.

156 MADAME POMPADOUR.

Use large glass. 1 wine glass of Champagne, ½ pony glass of Brandy, 1 tablespoonful of Gin, 2 lumps of ice. Fill balance of the glass with Catawba Wine and serve.

157 WHISKEY DIP.

Use small bar glass. Fill ⅔ of the glass with Scotch Whiskey, 1 teaspoonful of Pine-apple Syrup, 2 or 3 pieces of dried orange peel, small lump of ice. Serve.

158 CAPE MAY DIP.

Use small bar glass. 1 tablespoonful of Jamaica Syrup, 2 or 3 pieces of dried orange peel, 1 spoonful of syrup, small quantity of shaved ice. Fill balance of the glass with Whiskey, stir with spoon and serve.

159 ICE CREAM SODA.

Use small bar glass Fill glass about ½ full of Ice Cream, the balance with Soda Water. Serve with spoon.

160 *ROAD HOUSE PUNCH.*

Use large bar glass. 1 wine glass of Scotch Whiskey, 6 cloves, the juice of ½ lemon. Fill the balance of the glass with boiling water, throw lemon peel on top and serve.

161 *IRISHMAN'S DELIGHT.*

Use large bar glass. 2 wine glasses of Whiskey, ½ gill of fluid Jamaica Ginger, 1 tablespoonful of sugar, 1 pony glass of French Brandy. Fill balance of the glass with hot water, and serve.

162 *AMERICAN FARMER.*

Use small bar glass. 3 pieces of bitter orange peel, 1 lump of sugar, 1 teaspoonful of Jamaica Rum; then put your bottle of Apple Whiskey on the bar, and allow the customer to help himself.

163 *KNOCK 'EM STIFF.*

Use small bar glass. 2 or 3 dashes of lemon juice. Fill the balance of the glass with equal parts of Apple Jack and Brandy Serve.

164 *NIMBLE NICK.*

Use small bar glass 1 teaspoonful sugar, 2 dashes lemon juice, 1 tablespoonful of Brandy, 1 lump of ice. Fill balance of glass with Holland Gin Serve.

165 *BILLY'S MIXTURE.*

Use small bar glass. Small piece of apple, 1 teaspoonful Pine-apple Syrup, 1 teaspoonful of Curacoa; 1 tablespoonful Whiskey, 1 tablespoonful Brandy, 1 tablespoonful Gin, small quantity of shaved ice. Fill balance of glass with water, and serve.

166. TO MAKE BLACKBERRY BRANDY.

To 10½ gallons pure spirits add:

12 quarts of blackberries.

4 gallons of water.

6 pounds of loaf sugar.

¼ of ounce whole cloves.

½ ounce whole cinnamon.

Let it stand 21 days, draw off, strain and clarify (clear) if necessary.

167. RASPBERRY BRANDY.

To 10 gallons of pure proof spirit add:

13 quarts of raspberries.

2¼ gallons of water.

6 pounds of loaf sugar.

½ ounce whole cloves.

½ ounce whole cinnamon.

Let it stand 21 days, draw off, strain and clarify if necessary.

168. *CHERRY BRANDY.*

To 10½ gallons pure proof spirit add:

12½ quarts bruised wild cherries

After allowing to stand 5 to 7 days, strain it, and add thereto:

6½ pounds loaf sugar.

2¼ gallons water (fresh spring water if possible.)

Then let the whole stand 9 days, draw off, and clarify if required

169. *PEACH BRANDY.*

To 10½ gallons pure proof spirit add:

3½ gallons good peach brandy.

2 pounds loaf sugar.

¼ drachm essential oil of bitter almonds, cut in alcohol.

¼ pint of orange flower water.

Color it, and let stand for 7 days; it will then be ready for use.

170. LEMON BRANDY.

To 10½ gallons pure proof spirit add:

7½ lemons, sliced.

6½ pounds loaf sugar.

¼ pound lemon peel.

1 pint good clear brandy.

Let it stand 12 days and draw off.

171. ORANGE BRANDY.

To 10½ gallons pure proof spirit add:

9 oranges, sliced.

6½ pounds of loaf sugar.

1 pint brandy.

½ ounce tartaric acid.

Let it stand for 9 days and draw off.

172. PINEAPPLE BRANDY.

To 10½ gallons pure proof spirits add:

4½ pineapples, sliced.

3 pints simple syrup (sugar and water.)

1 pint good brandy.

½ ounce cassia.

½ ounce tincture of saffron.

2¼ gallons water.

Let it stand 12 days, it will then be ready for drawing off and use.

173. GINGER BRANDY.

To 10½ gallons pure proof spirit add:

½ ounce tincture cardamom seed

Take ¼ pound bruised ginger root, digested in ¼ gallon strong alcohol for 7 days Add the liquor, after having been filtered, to the pure spirits, agitating it completely, then add:

2½ gallons pure soft water.

½ gallon simple syrup.

Color with sugar coloring, ready for use. If more flavor is required, use more of the ginger, if required sweeter, use more syrup.

174. LAVENDER BRANDY.

To 10½ gallons pure proof spirit, add:

1 drachm oil of lavender, cut or dissolved for twelve o thirteen hours in strong alcohol.

3 gallons pure soft water.

½ ounce tincture cinnamon.

½ gallon simple syrup.

Color with sugar, adding more lavender or syrup, if more flavor or sweetness is required.

175 *REDUCED GIN.*

To 10½ gallons pure proof spirit, add:

5 gallons pure Holland Gin.

3 gills simple syrup.

Then mix well together.

176. *Another.*

To 10½ gallons pure spirit, add:

2½ gallons pure Holland Gin.

1 pint syrup.

1 drachm oil of turpentine, cut and mixed in ½ pint alcohol.

½ oz. spirits of nitre.

Mix well together and it will be ready for use.

177. *SWAMPSCOTT JAMAICA RUM.*

(IMITATION.)

To 10½ gallons pure spirits, add:

1½ gallons Jamaica, (genuine.)

½ ounce tincture of kino.

1¼ pound loaf sugar.

¾ ounce Butyric acid, cut or mixed first in alcohol, and left standing thirteen hours, then add to the spirits.

½ drachm caraway seed oil.

½ drachm fennelseed oil, cut or mixed in ½ pint alcohol and add after standing fourteen hours.

Mix the whole together and let stand for six days, after coloring with sugar coloring.

THE BARTENDER'S BIBLE MAXIMS.

1. Be neat and clean in dress.
2. Keep your bar in the same condition.
3. Keep your tumblers free from finger marks and grease.
4. Have your bottles carefully labelled and in their proper places
5. Should you keep a fancy bar, see that the various articles are arranged to the best advantage.
6. Keep your mirrors like polished gold, for they are the most noticed of all adornments
7. See that the floor is well kept and the spittoons in such places that the customers will not fall over them.
8. Be polite and attentive, but not intruding.
9. Know when to talk and when to keep silent.
10. Avoid profanity in yourself, do not notice it in others.
11. Drink as little as possible behind your own bar.
12. Keep pure liquors for a good trade.
13. Never overcharge a stranger.
14. Do not encourage arguments, and when in one be uncommittal.
15. Be as honest to yourself as to your customers. This rule works both ways.
16. A poor man may be a gentleman, as well as a rich one—don't forget it.
17. Know your rights and protect them.
18. Regular hours for business, and attend to your business.
19. Look cheerful and happy, even though you feel blue and heavy.
20. Always keep sober.
21. Never sell to a drunken man, by so doing you place yourself within the power of the law.

SYRUPS.

SIMPLE SYRUP.

Take 2 pounds of loaf sugar to 1 pint of water, dissolve it over the fire, remove the scum that arises, as soon as it commences to boil, remove it from the fire, strain it while hot.

GUM SYRUP

Dissolve 2 pounds of loaf sugar and 1 pound of white gum arabic in 1 quart of hot water, boil over the fire for 2 minutes

RASPBERRY SYRUP.

Take 1 pint of filtered raspberry juice, mash the raspberries in a pan and let them stand 2 or 3 days until fermentation has commenced, filter the juice through blotting paper, and add 2 pounds of fine sugar. Place the syrup on the fire and as it heats, skim carefully, but do not allow it to boil, when it becomes of a proper consistency, remove it and allow it to cool then bottle it.

STRAWBERRY SYRUP.

Take 4 quarts of strawberries, express the juice and strain, add water until it measures 4 pints, add 8 pounds of powdered sugar, keep it on the fire until it boils, then strain, allow it to cool, and bottle.

LEMON SYRUP.

1 pint of lemon juice, dissolve 5 pounds of sugar in the lemon juice, add the rinds of 5 lemons, boil for 2 minutes, skim, then strain.

ORGEAT SYRUP.

Cover with boiling water 2 pounds of sweet almonds, ⅓ of a pound of bitter almonds, let them stand until cool and then peel them, beat them in a mortar to a fine paste, adding water slowly, press through a linen cloth and dissolve in the liquid 15 pounds of sugar, boil for 2 minutes, then strain.

CORDIALS.

In making Cordials the manufacturer must practice the following rules:

First. Be careful to use a pure first class spirit, well-cleaned from its essential oils.

Second. Let the time of previous digestion be proportioned to the tenacity of the ingredients, or the heaviness of the oil.

Third. Have a due proportion of spirit, the grosser and less fragrant parts of the oil not giving the spirit so agreeable a flavor and at the same time rendering it thick and unsightly. This may, in a great measure be effected by leaving out the feints, and making up to proof with fine soft water in their stead.

Sometimes it is necessary to filter cordials. This is easily done by running it through a cloth. If fining should be required, add about six eggs to the barrel. Syrup for cordials is made in the same way as simple syrup for which see receipt under the heading of "Syrups."

ANNISEED CORDIAL.

To 15 gallons of pure rectified whiskey add 2½ drachms of oil of Anniseseed cut in alcohol, 10 gallons of soft clear water, 4 gallons of simple syrup; mix well together, and let it lie from 10 to 12 days, it will be then ready for use

CINNAMON CORDIAL.

To 12 gallons of pure rectified whiskey add 4 drachms of oil of Cinnamon cut in alcohol, 6 gallons of clear soft water, and 3 gallons of simple syrup, mix well and let stand for about 12 days.

STRAWBERRY CORDIAL.

Take 15 gallons of pure rectified Whiskey and add 24 quarts of fresh strawberries, let stand about 10 days then draw off and add 9 gallons of pure soft water, and 6 gallons of simple syrup, let it lie from 10 to 12 days when it will be ready for use.

CITRON CORDIAL.

To 15 gallons of pure rectfied Whsikey add 5 pounds of lemon rinds, 3 pounds of orange-peel 2½ ounces of broken nutmeg, and let it lie for about 12 days, then add 7½ gallons of soft water, and 4 gallons of simple syrup, let stand about 10 days, it will then be ready to draw off.

CLOVE CORDIAL.

To 3 gallons of pure rectified Whiskey add ½ drachm oil of cloves cut in Alcohol, 1½ gallons of water, 1 gallon of simple syrup, mix well and let stand 12 days.

ORANGE CORDIAL.

To 10 gallons of pure rectified Whiskey add 1 pound of fresh lemon peel, 4 pounds of dried orange peel, and 6 pounds of fresh orange peel, let it lie for 12 days, then draw it off and add 6 gallons of clear soft water, 3 gallons of simple syrup, let stand for 10 days, it will then be ready for use.

ROSE CORDIAL.

To 3 gallons of pure rectified Whiskey, add 30 drops of oil of roses cut in ½ pint of Alcohol, 2 gallons of pure soft water and 3 quarts of simple syrup, mix well together, let stand for 12 days and then draw off ready for use.

PEPPERMINT CORDIAL.

Boil 12 pounds brown sugar in 2 gallons of water, add 1½ ounces of alum and remove the scum as long as it rises, then add ½ ounce of oil of peppermint, 5 gallons of pure spirits, 7 gallons of pure soft water, mix well by stirring and let it stand 24 hours when it will be ready for use.

WINTERGREEN CORDIAL.

To 3 gallons of pure rectified Whiskey add 30 drops of oil of wintergreen cut in ½ pint of Alcohol, 2 gallons of water and 3 quarts of simple syrup, mix well together, let stand for 12 days, and then draw off ready for use.

IMITATIONS OF WINE

IMITATION OF PORT WINE.

Take 3 gallons of good Cider, ¾ of a gallon of best Port Wine, ¾ of a gallon of juice of elderberries, 1½ quarts of good Brandy, ¾ of an ounce of cochineal, pulverize the cochineal very fine and put it with the Brandy in a stone jug, let it remain about 2 weeks, shaking it every day. at the end of 2 weeks have your Cider ready and put 2½ gallons of the Cider into a 5 gallon cask, add to this the elderberry juice and Port Wine, and the Brandy and cochineal, take the remaining ½ gallon of Cider, with part of which clear out the jug that contained the Brandy, and pour the whole into your cask and bung it up tight, and in 6 weeks it will be ready for use.

IMITATION OF MADERIA WINE.

Take 5 gallons of prepared Cider, ¾ of a gallon of pure Maderia Wine, 1½ quarts of sweet liquor, ½ ounce of tartaric acid, ⅛ drachm oil of bitter a'monds cut in Alcohol, 1 pound of bruised raisins, 1 quart of brandy, let stand for 10 days, then rack and fine until clear.

IMITATION OF CLARET WINE.

To 10 gallons of Cider prepared add 6 quarts of imported Claret Wine, 48 drachms cream of tartar, 1 drachm of citric acid, 1 pound of raisins, 2 gills of honey, 1 ounce tincture of red saunders. 2 quarts of water, put in a cask, bung tightly, in 6 weeks it will be ready for bottling.

IMITAION OF SHERRY WINE.

Take 6 gall of prepared Cider, 4½ quarts of pure Sherry Wine, 3 quarts of Egg Harbor Wine, ⅛ drachm oil of bitter almonds dissolved in alcohol, 2 quarts of Whiskey, ¾ pound of loaf sugar, ¾ of an ounce of tincture of saffron. Mix, put in a clean cask, bung tightly and leave for 8 weeks; and then bottle.

HOW TO FINE OR CLEAR WINE.

Take 3 table spoonsfuls of boiled rice, the white of 1 egg, and ½ ounce of burnt alum in powder. Mix with a pint of Wine, then pour the Wine thus mixed into the cask, and stir with a stick, but not to agitate the sediment or lees. As soon as wines are clear and bright after being fined down, they ought to be racked into a clean cask, the cask to be filled up and bunged tight.

HOW TO RACK WINES.

This is an operation highly requisite to the keeping of wine good, and is performed by drawing off the wine into another cask and leaving the lees in the first cask. A siphon should be used; but if not, the cask should be tapped 2 or 3 days previously. The racking off ought to be performed in temperate weather, and as soon as the wine appears clear, a second racking will give it a brilliant appearance, and so fining will not be necessary.

BOTTLING WINES.

Clear and fine weather is the time for bottling all kinds of wine. The wines should be fine and brilliant when you intend

to bottle them, as they never become so after bottling. White Wines should always go through a process of fining. For one hogshead (or any quantity in proportion, more or less), take 2 ounces of Isinglass and dissolve it in one quart of water, and mix with two quarts of the wine. Red wines are fined by beating to a froth the white of 7 eggs, and mixing them with three times the bulk of water; then adding 2 quarts of the wine, mix well, and pour into 1 barrel of your wine.

Be sure that your bottles are clean and dry. Use a light mallet in pounding in the corks, as a heavy one is apt to crack the bottle.

After the wine is bottled, it should be stored in a cool cellar. Place the bottles on their sides in saw-dust; on no account let them stand on their bottoms.

CIDER.

THE BEST WAY TO MANAGE CIDER.

When you bottle Cider in warm weather, do not cork it immediately, but let it stand two or three days, so that it may become flat.

If the cider should happen to be too flat when you are about to bottle it, put a small lump of rock candy and four or five raisins in each bottle, but do not do this unless you are going to use it shortly.

Cider should be well corked and waxed, and stood upright in a cool place.

To fine and improve the flavor of 1 hogshead, take 1 gallon

of good brandy, ½ onnce of Cochineal, 1 pound of alum, and 3 pounds of rock candy. Bruise them well in a mortar and add them to the brandy, letting stand for two days; then mix the whole with the cider, and bung up the cask tightly and let remain for about six months; if fine enough then, bottle it.

CHEAP CIDER FROM RAISINS.

Take seven pounds of raisins and wash them well in four or five waters, until perfectly clean, then put them into a cask with the head out, and pour three gallons of water on them; after which cover up well and let stand for 8 days. At the end of that time rack the liquid off into another cask, let it stand for about five days, when it will be ready for use

TO KEEP CIDER GOOD FOR YEARS.

Take the cider when you think it will suit your taste, put it into a clean kettle, then take ¼ of a pound of hops, put them in a bag and tie them to the handle of the kettle so as they will hang down inside, but not touch the bottom of the kettle Put the cider on the fire and let it boil a short time, scumming it whilst boiling; then let it cool and pour it into a cask, adding 1 pint of fresh brandy. Bung up tightly. This cider, so prepared, will keep for years.

PREPARED CIDER FOR IMITATING WINES.

Take the cider when it suits your taste, and put it into a good strong barrel, and add 3 gallons of Apple Whiskey and a small quantity of mustard seeds; bung up tight and let ferment. In a day or so bore a gimlet hole in the bung, and put a spile into it, so as you can let some of the gas out, so as to prevent the barrel bursting. When fermentation is done, draw off, and clean out the barrel, then put the cider in again, and bung it up close

Imitations of Whiskies, Brandies, Gin, Rums.

MONONGAHELA WHISKEY.

To 18 gallons of pure spirits, add 1/6 of a pound of Young Hyson tea, 3 pounds of dried peaches, baked brown, 2 pounds of loaf sugar, 2 ounces of cloves and 2 ounces of cinnamon. Mix these ingredients well together, and in the course of two weeks it will be ready for use.

ANOTHER WAY OF MAKING MONONGAHELA WHISKEY.

Take 15 gallons of whiskey and add 3 drachms of sweet spirits of nitre, 6 ounces of burned barley, bruised, 2 pounds of New Orleans sugar, 1 ounce of allspice, 1¼ ounces of cinnamon. Mix well together and let stand about 8 days, stirring it once a day during that time. Draw off and bottle.

IMITATION OF APPLE WHISKEY.

To 15 gallons of whiskey, add 2 gallons of pure apple whiskey, 1 pint of simple syrup, the juice of one large pine-apple. Mix well and let stand for about two weeks; it will then be ready for use.

IMITATION OF BOURBON WHISKEY.

To 15 gallons of whiskey, add 3 gallons of Bourbon whiskey, ¾ pint of simple syrup, 1 ounce of sweet spirits of nitre. Mix them well together, and color with sugar coloring.

IMITATION OF IRISH WHISKEY.

Take 15 gallons of whiskey, 3 gallons of pure Irish whiskey, 3 drachms acetic acid, ½ drachm acetic ether, 40 drops of kreosote cut in ¾ pint of alcohol, 1 quart simple syrup. Mix all together and color with sugar coloring.

IMITATION OF SCOTCH WHISKEY.

To 15 gallons of whiskey, add 3 gallons of pure Scotch whiskey, 1 ounce acetic acid, 1 quart of simple syrup. Mix well and add 25 drops of kreosote cut in ½ pint of alcohol; let stand a few days, when it will be ready for use.

IMITATION OF HOLLAND GIN.

Take 15 gallons of whiskey, 2½ gallons of pure Holland gin, 1½ drachm of oil of juniper cut in alcohol, ½ drachm of fennel seed and caraway seed mixed in equal proportions. Infuse the fennel and caraway seed in three quarts of whiskey for about ten days, then mix.

IMITATION OF JAMAICA RUM.

To 14 gallons of whiskey, add 1½ gallons of pure Jamaica rum, 2 ounces sweet spirits of nitre, ½ ounce tincture of kino. Mix well together.

HOW TO MAKE TINCTURE OF KINO.

Take 2 ounces of powdered kino, and fuse it in one pint of alcohol for 2 weeks. Filter through paper.

IMITATION OF ST. CROIX RUM.

Take 16 gallons of pure spirits, and boil 3 pounds of licorice sticks, 1 pound of winter bark, ¼ pound of aniseseed, until the flavor is drawn out; strain it while hot, and add it to your pure spirits. Bung it up tight and in three days it will be ready for use.

IMITATION OF COGNAC BRANDY.

Take 15 gallons of whiskey, 2 pounds of peach-kernels, ½ pound of winter bark, 2 pounds orange peel. Put the peach kernels, winter bark and the orange peel in 2 gallons of whiskey, until the flavor is drawn out; then pour it off and put it into your whiskey, and add as much pure imported Cognac brandy as will give it the required flavor.

IMITATION OF FRENCH BRANDY.

Take 15 gallons of pure spirits, beat ¼ gallon dried peaches baked brown, to a powder, and add them to the spirits, put in a barrel. Then take ½ pound of crude tartar and boil it in 2 gallons of water, until it is reduced to 1 gallon; strain this liquor through a fine cloth, and when cold put it into the barrel containing the spirits, and stir well together; then add 4 gallons pure French Brandy, let stand for a few days, it will then be ready for use.

IMITATION OF COMMON BRANDY.

To 14 gallons of whiskey add 1½ gallons of brandy, ½ ounce of spirits of nitre dulc., ½ ounce of tincture of kino. Mix and let stand 24 hours.

IMITATION OF GOOD BRANDY.

Take 28 gallons of whiskey and add 2 gallons of best brandy, 4 ounces tincture of kino, 2 ounces sweet spirits of nitre, 100 drops of nitric acid, and 3 pounds of burnt raisins. Mix all together and let stand for a few weeks, then draw off and it is ready for use.

SUGAR COLORING.

Sugar-coloring is useful for giving imitation brandy the desired color. It is made in this manner: Take 4 pounds of brown sugar, boil it well and burn it so that it will taste bitter, thin it with water while on the fire. pouring in but a little at a time, and keep stirring all the time. If you pour too much in at a time, it will explode, and may burn you After you have thinned it down to its proper consistency, strain it while warm.

COOLING WINES.

Always ice white wines in summer, if the weather be hot; but with red wines this must not be regarded, as a great degree of cold is apt to affect their flavor. If your cellar be of the requisite degree of coldness, say 52° and the thermometer stand at 70°, the wine is full cold enough to be grateful; and, brought directly from the cellar to the guest, (which it should always be at that season,) the outside of the bottle will be clouded, a sure test that the wine is sufficiently cold. Where ice is not obtainable the bottle may be hung up in a flannel bag, previously soaked in water in the full glare of the sun's rays, where there is also a strong draft of air. The constant evaporation keeping the bag dripping wet, will cool the wine

almost to the freezing point. The water of a covered well or spring, drawn fresh, in which a pound or two of salt is thrown, placed in a cool cellar, will reduce the temperature of wine to a very low and agreeable point.

FREEZING MIXTURE.

If expense be no object in cooling wines, etc., freezing mixtures may be used as follows:

Eleven parts of Sal Ammoniac, dry and powdered, ten parts of nitre, sixteen parts of Glauber's salts and thirty two parts of water, will cool wine sufficiently in any climate—observing that the operation should be carried on in the coldest place possible.

VALUABLE RECEIPTS.

RESTORING A BARREL OF STALE BEER.

If beer is kept on hand too long it becomes stale and sour. The best means of restoring it to its original flavor is to put ¼ of a pound of good hops and 2 pounds of soft chalk in the bung hole, stop it up close, and in a few days it will draw off perfectly fresh.

TO CHANGE PORTER INTO BROWN STOUT.

Insert 4 gallons of New Orleans molasses into a butt of porter with 1 quart of finings. In a week draw off.

TO GIVE NEW ALE THE FLAVOR OF OLD.

Take out the bung and put in 2 Seville oranges cut into slices.

EFFERVESCENT DRAUGHT.

Carbonate of potash, 80 grains, pulverized citric acid, 17 grains. Keep separate. When required for use, add 1 drop essence of lemon. Dissolve in separate tumblers, mix, and drink while effervescing.

WINE BITTERS.

Take the thin peel of 1 lemon, 1 bitter orange. Add 3 ounces of sherry wine, 2 ounces of water—infuse.

BRANDY BITTERS.

Orange peel, 16 ounces, cardamons, 2 ounces, cinnamon, 2 ounces, essence of cochineal, 4 drops, gentian root, 12 ounces, brandy, 2 gallons. Infuse for one month, then strain and filter.

RUM BITTERS.

Raisins, 2 pounds, bruised cinnamon, 6 ounces, snake-root, 2 ounces, 20 cloves. Add the juice of 2 lemons and 2 oranges, digest in rum for two months, then strain and filter.

ESSENCE OF BITTERS.

⅓ pound dried orange peel, ¼ pound orange-apples, ¼ pound gentian root, ¼ pound lemon peel, ground to powder. Macerate for ten days. Add 1 gallon of pure spirits Strain and add 1 quart of soft pure water.

PORTABLE LEMONADE.

Take of white sugar, 4 pounds, Tartaric acid, 2 ounces, essence of lemon, ½ ounce Powder these ingredients and keep in a dry bottle for use. One tablespoonful will make a glass of lemonade, when mixed with water.

STOUGHTON BITTERS.

Mix together the following ingredients, and let stand for 5 weeks. Gentian, 4 ounces, orange peel, 4 ounces, Columbo, 4 ounces, camomile flowers, 4 ounces, quassia, 4 ounces, burnt sugar, 1 pound, whiskey, 2½ gallons. Bottle the clear liquor.

SODA WATER SYRUPS.

LEMON SYRUP FOR SODA WATER.

Take 8 pounds of white sugar and one gallon of pure soft water, 2 ounces of gum arabic. Boil in a brass or copper kettle until the gum is thoroughly dissolved, then skim and strain through white flannel, adding tartaric acid, 5½ ounces, and flavor to taste with extract of lemon. Bottle.

STRAWBERRY SYRUP FOR SODA WATER.

Make in the same way as Lemon Syrup, using strawberry extract instead of lemon.

PINEAPPLE SYRUP FOR SODA WATER.

Make in the same manner as Lemon Syrup, using pine-apple extract instead of lemon.

VANILLA SYRUP FOR SODA WATER.

Make in the same manner as Lemon Syrup, using Vanilla extract instead of lemon.

OTHER SYRUPS.

All other syrups can be made in the same manner, using the extract of the fruit to taste. These make a very refreshiug summer drink, by adding two tablespoonfuls of the syrup to a glass of water and ⅓ teaspoonful of super-carbonate of soda; drink while foaming.

HOW TO MAKE SODA WATER WITHOUT A MACHINE.

In each gallon of water to be used, dissolve ½ pound of fine white sugar, and 1 ounce of super-carbonate of soda. Fill pint bottles with this mixture, have your corks ready. Now drop into each bottle ½ drachm of citric acid in crystals, and immediately cork and tie down. Handle the bottle carefully, and keep cool until needed.

HINTS ON BOTTLING MALT LIQUORS.

There can be no doubt that all fermented malt liquors, as well as wine, are improved by bottling, when the work is performed with sufficient care and skill; but there are several considerations requisite to success which we shall now bring under the notice of our readers.

THE STATE OF LIQUOR AT THE TIME OF BOTTLING.

The fermentation of the liquor should be nearly completed; if not, there will be a risk of bursting the bottles, in consequence of the generation of too large a quantity of air. On the other hand, if the fermentation be over, and the liquor be flat, the beer will become more or less sour. The mode of judging as to the fitness of the liquor for bottling, is to ascertain its condition in the cask. If, on drawing the vent-peg, the liquor spurts out with violence, it is certain that the process of fermentation is still going on; on the other hand, if it appears to be still, and on being tasted is in good condition and brisk, it may be held to be in a fit state for bottling. If, however, it be too

brisk and frothy while bottling, the bottles ought to be left uncorked for a few hours, and filled out. They should only be filled up as the froth works within an inch of the cork.

CORKS FOR BOTTLING.

There is indeed no economy in bad corks. If they are not sufficiently sound, and allow the air to escape, the liquor becomes flat. and consequently sour; and the bottles might nearly as well be left open. The corks should be soaked in the liquor before being put into the bottles, and if the bottles be then laid on their sides, the corks will swell so as to be perfectly tight. It need hardly be added that great care should be taken that the bottles have been thoroughly washed, and are perfectly clean.

TO RIPEN ALE OR PORTER.

If not flat when bottled, there are several ways, among which the following may be recommended: When about to fill the bottles, put into each a teaspoonful of brown sugar. or two teaspoonfuls of rice or wheat, or six raisins.

BOTTLE WAX.

To make good bottle wax, take 1 pound of rosin, 1 pound of beeswax and half a pound of tallow. Mix these with red or yellow ochre, soot or Spanish whiting, according to the color you require. Melt the whole carefully, stirring it all the time If it be likely to boil over, stir it with a candle end, which will allay the violence of the ebullition.

STANDS FOR CASKS.

All casks containing beer, ale, wine or any other liquors, ought to be placed on strong elevated stands or trussels. They should be so situated as not to touch any part of the walls of the cellar or store room in which they are placed. When they are near the walls they are liable to be attacked by dry-rot, which leads to the bursting of the casks and the loss of their contents. The tressels ought to be at such a distance from the wall that one may be able to go round them and examine their condition; when this, from the position of the barrel is impossible, it will be found a great inconvenience, should any leakage take place.

BEST MEANS OF CLEANING UTENSELS.

Always keep your glasses, decanters and bottles well cleaned and pure. Immediately after the customer has finished his drink, wash the glass well in warm water, rinse well in pure cold water, and then dry thoroughly with a cloth.

In cleansing utensils used for brewing, etc., be careful not to use soap or any greasy material—a good brush and scalding water will generally thoroughly cleanse them, but all the fur on the sides and bottom must be removed. After this they should be well drained, and left in some airy situation to sweeten.

If they are still found to be tainted, take wood ashes and boil them to a strong ley, which spread over the bottoms of the vessels scalding hot—then scrub with a brush or throw some stone lime into water in the vessel, and scrub over the bottom and and sides, rinsing well with clear water.

In some cases it is necessary to wash with oil of vitriol, diluted with eight times its bulk in water.

MANAGEMENT OF CASKS FOR WINE AND BEER.

New casks, fresh from the Coopers should stand 2 or 3 days filled with clean cold water, and then be well scalded out before using. Old casks, as soon as the wine or beer is drawn off, should either be bunged closely until there is a convenient opportunity for washing them, or scalded out at once and laid by in a dry place until they are again wanted. Just before using they must be looked to and scalded out again.

If the casks are very musty, they may be sweetened by washing them out first with a little sulphuric acid and then with clean water. After this operation they should be scalded several times with fresh water. If the casks are very large, the expense of sulphuric acid may be avoided by unheading them and whitewashing them throughout with quick-lime, or they can be rendered perfectly sweet by being smoked with sulphur mixed with a little nitrate of potash. In all these cases, great care must be taken that the casks are well scalded with clean water. It is a good plan to use a piece of clean iron chain to shake about inside the cask while washing it out.

A METHOD OF BOTTLING WINE.

Having thoroughly washed and dried the bottles, supposing they have been before used for the same kind of wine, provide corks, which will be improved by being slightly boiled, or at

ast steeped in hot water—a wooden mallet, a bottling boot, ıd a squeezer for the corks. Bore a hole in the lower part of ne cask with a gimlet, receiving the liquid stream which fol- ws in the bottle and filterer, which is placed in a tub or basin. his operation is best performed by two persons, one to draw e wine, the other to cork the bottles. The drawer is to see ıat the bottles are up to the mark, but not too full, the bottles eing placed in a clean tub to prevent waste. The corking oot is to be buckled by a strap to the knee, the bottle placed in it, and the cork, after being squeezed in the press, driven in by a flat wooden mallet.

As the wine draws near to the bottom of the cask, a thick piece of muslin must be placed in the strainer, to prevent the viscous grounds from passing into the bottle.

Having counted the bottles, they should be stored away in their respective bins, a layer of sand or sawdust being placed under the first tier, and another over it; a second tier laid over this protected by a lath, the head of the second being laid to the bottom of the first; over this another bed of sawdust must be laid, not too thick; another lath, and so on, till the bin is filled.

Wine so laid in will be ready for use according to its quality and age, Port wine old in the wood, will be ready to drink in five or six months; but if it is a fruity wine, it will improve every year. Sherry if of good quality, will be fit to drink as soon as the "sickness" (as its first condition after bottling is called) ceases, and will also improve; but the cellar must be kept at a perfectly steady temperature, neither to hot nor to cold

but about 55 or 60 degrees, and absolutely free from draughts of cold air

HOW TO CLEAN DECANTERS.

Roll up in small pieces some soft brown or blotting-paper ; wet them, and soap them well. Put them into the decanters about one-quarter full of warm water; shake them well for a few minutes, then rinse with clear cold water; wipe the outsides with a dry cloth, put the decanters to drain, and when dry they will be almost as bright as new ones. This is the best and safest mode of cleaning decanters. Some persons, however, use a little fine sand, and others egg-shells crushed into small pieces, which are shaken about in the glass with cold water ; a beautiful polish may be given by this means.

HOW TO LOOSEN TIGHT DECANTER STOPPERS.

Stoppers of glass decanters frequently from a variety of causes, become so fixed that they cannot be removed without danger. Whenever this is the case place a little sweet oil with a feather round the stopper and the neck of the decanter, and set it near the fire. When tolerably warm tap the stopper gently on all sides with a light piece of wood, and it will soon become loose, or the neck of the decanter may be rubbed sharply with a piece of muslin ; the friction will expand the glass of the decanter, and in this way set the stopper free. Great care must be taken that the stopper is not broken.

FININGS FOR WINE.

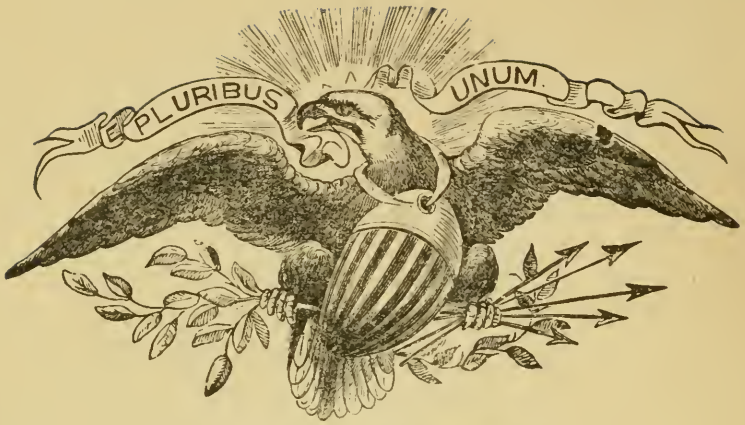
Beat up to a froth three fresh laid eggs with their shells Draw off about a pint of the wine, and beat it with them. Draw the bung, and while the egg is frothing, stir it gently into the cask at the bunghole, using a short stick so as to disperse it over the whole surface of the wine. The bung may be left out for a day or two, if necessary. These finings will be more effectual if a little isinglass be dissolved in the pint of wine before it is beaten up with the eggs.

PALE ALE.

To make a barrel of pale ale equal to any that is brewed, use three bushels of malt, or four, if strength is desired; eight or nine pounds of hops, according to the required degrees of bitterness, one pound of camomile flowers, strewed in a jar and strained. Put the camomile flowers and the hops in at the same time. Boil the malt and water till the liquor begins to fine itself; and that is the time to add the hops and flowers.

BEER FROM POTATOES.

In Silesia, they prepare a very wholesome and palatable potato-beer, by which every family can supply itself at a trifling expense Twenty-five gallons of such beer are made from half a bushel of potatoes, ten pounds of malt, half a pound of hops, and two quarts of yeast.



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